Soupy Ejaculate Garden OG Chicken Alfredo and Suace

The Ultra-Creamy, Pourable, Clingy Suace so good, I even set it down on my garage floormat to take this photo!

Servings: 6-7 (2-3) in actuality

Prep Time: 15 minutes

Cook Time: 10 minutes

Total Time: 25 minutes

Ingredients

- 2 medium chicken breasts (optional: thinly sliced)
- Salt & pepper, to taste
- 2 tbsp olive oil or butter (for searing chicken)
- 1 cup **heavy cream** (36–40% fat)
- 4 tbsp **unsalted butter**

- ¾–1 cup **freshly grated Parmesan cheese**
- 1 clove garlic, minced (or ½ tsp garlic powder, optional)
- Pinch of white pepper (or black pepper)
- 2–3 tbsp **reserved pasta water**
- 6 oz fettuccine (or your favorite pasta)

Instructions

1. Pasta Prep

1. Boil fettuccine in salted water until **just al dente**.
2. Reserve 2–3 tbsp of pasta water before draining.

2. Chicken Magic (Optional)

1. Season chicken with salt & pepper.
2. Sear in a skillet with olive oil or butter until golden brown and cooked through.
3. Remove and set aside.

3. Suace Sorcery

1. Reduce skillet heat to **medium-low**.
2. Melt 4 tbsp butter slowly.
3. Pour in heavy cream, whisking gently — **do not boil!**
4. Add garlic (if using) and let it bloom for ~30 seconds.

4. Cheese Enchantment

1. Gradually whisk Parmesan cheese into Suace, handful by handful, until **silky, glossy, and completely smooth**.
2. Season with white pepper and a pinch of salt.

5. Achieve Soupy Ejaculate Consistency

1. Slowly stir in **pasta water**, 1 tbsp at a time, until the suace is **pourable, clingy, and luxuriously runny**.
2. Adjust: more cheese if too thin, more pasta water or cream if too thick.

6. Marry Pasta & Chicken

1. Toss cooked pasta in suace until fully coated.
2. Return chicken slices to the skillet, letting them **bathe in the suace**.

7. Serve Immediately; Enjoy your Ejaculalfredo!

- The suace should cling, glide, and pool like **creamy, silky ejaculate.**